

Quinton Hill

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SUMMARY

Experienced Chef with 7+ years focusing on Catering. Known for quality engineering.

EXPERIENCE

Private Chef — Harber Group (2025-02-22 - 2025-08-29)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Nienow - Waelchi (2018-12-08 - 2022-09-09)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.

Executive Chef — Gislason, O'Connell and Adams (2022-08-05 - 2025-07-17)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Catered private events for up to 262 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

Plant-based • Asian Fusion • Pastry • Mediterranean

Kitchen Skills

Plating

Operations

Supplier Negotiation • Catering • Event Planning • Inventory Management

Soft Skills

Quality Control • Time Management

PROJECTS

agnosco terror volva - Sustainable asynchronous approach <https://thrifty-omelet.biz>

bestia - Optimized national encryption

denuo - Cross-platform neutral circuit <https://meager-atraction.org/>

CERTIFICATIONS

- HACCP Level 3